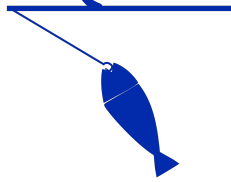


Nanu



ENTREES

Beet Salad

Sweet potato, beetroot, homegrown radish, fermented carrot, pinenuts, spicy yoghurt \$14
vegetarian, gluten free. vegan, dairy free, low carb option available

Homegrown pumpkin soup

Crispy seeds, sage cream, homemade preserved lemon \$12
vegetarian, gluten free. vegan, dairy free available

Chowder

creamy saffron, hand caught reef fish, scallops, grilled ciabatta \$22
low carb option available

New Garudiya

Cured Maldivian tuna, rihaakuru broth, onion tuile \$18
dairy free, gluten free. low carb option available

Divehi Gravalax

Local emperor fish, coconut cream, poppy seed, homegrown curry leaves, finger lime \$20
gluten free, dairy free, low carb

Tartare

Duo tuna, snapper, lime, spring onion, crispy black pepper, poppadum \$22
dairy free, gluten free. low carb option available

Shitake Miso

Homegrown bok choy, spring onion, bamboo shoots, ajitsuke egg, \$22
moyashi beans sprout, beni-shoga pickle ginger, sweet soya
vegetarian, dairy free. vegan, gluten free, low carb option available

SIDES

Coconut Cumin Rice

plant based, gluten free, dairy free \$5

Ocean Water Potato

plant based, gluten free, dairy free \$5

Sweet Potato Fries

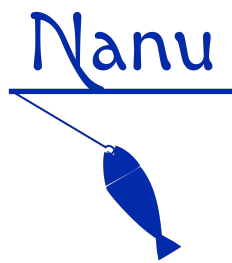
plant based, gluten free, dairy free \$6

Pear Rocket Salad

plant based, gluten free, dairy free \$8

Pan fried Garlic Purslane

plant based, gluten free, dairy free, low carb \$8



MAINS

Casserole

Black beans, halloumi, capsicum salsa, onion jam, coriander
vegetarian, gluten free. plant based, dairy free option available \$26

Buffalo Wings

Jack Daniel BBQ sauce, choose one side \$26
dairy free, gluten free option available

Divihi Tuna Steak

Homegrown kopee fai greens and coconut salad \$32
gluten free, dairy free, low carb

Paella

Bomba rice, calamari, capsicum coulis, coriander, lemon \$32
gluten free, dairy free

Baked Fish

Whole reef fish, preserved lemon, pico de galo tomato salsa, homegrown
green salad (for two) \$54
gluten free, dairy free, low carb

Spiny Lobster

Truffle hollandaise, grilled Malabar spinach, green pea puree, burnt lemon \$110*
gluten free, low carb

DESSERT

Chocolate Crème Brulee pistachio biscotti \$16

dairy free, vegetarian. gluten free option available

Berry Pavlova passion fruit cream and mascarpone \$16
gluten free, vegetarian

Apple Tarte Tartin vanilla ice cream \$16
Vegetarian

Icecream and Sorbet \$16

Please ask our wait staff for today's options
gluten free, dairy free, plant based, low carb, options available

Above Prices are quoted in US Dollar and subject to 24.2% taxes and service

*Items carry a surcharge for Half and Full board packages